

The Park Bar & Grill

BAR MENU

Available Monday to Sunday, 12pm - 8.45pm

Starters

BAKED CAMEMBERT TO SHARE	€12.50
House Chutney, Crostini Bread (1, 1a, 3, 7, 10, 11)	
HOUSE CAESAR SALAD	€10.50
Cos Lettuce, Croutons, Bacon Lardons, Fresh Parmesan Shavings (1, 1a, 7)	
HOMEMADE SOUP OF THE DAY	€5.50
Homemade Soda Bread (1, 1a, 3, 7, 8)	
CHICKEN, DUCK & GOOSE TERRINE	€10.95
Toasted Brioche, Red Onion Marmalade, Side Salad (1, 1a, 3, 7, 8)	
CHARCUTERIE PLATE (TO SHARE)	€14.95
Dry Cured Meats, Olives, Sundried Tomatoes, Cheese, Fresh Bread Rolls (1, 1a, 7, 8)	
HOUSE-STYLE SPICY CHICKEN WINGS	€8.95
Sweet & Spicy Sauce, Sesame Seeds, Fresh Chilli (1a, 7, 8, 9, 10) As Main Course with Salad & Fries: €16.95	

CHICKEN, BACON & CHORIZO BURGER	€17.45
Brioche Bun, Chorizo Mayo, Tomato, Lettuce, Cheddar Cheese, Bacon, Side Salad, Fries (1, 1a, 7)	
GRILLED FILLET OF SEABASS	€18.00
Sautéed Green Beans, Peas, Champagne Sauce (7)	
CARBONARA PENNE PASTA	€17.20
Shaved Parmesan, Garlic Bread (1, 1a, 7)	
SEAFOOD BISQUE	€18.50
Crème Fraîche, Crostini Bread, Buttered Seafood (1, 1a, 6, 7)	
GRILLED LAMB KOFTA	€17.50
Lemon & Cumin Cous Cous, Mint Yoghurt, Marinated Onion (1, 1a, 7)	
BEEF BURRITO	€15.50
Spiced Minced Beef, Nachos, Side Salad (1, 1a, 7)	
CHILLI-CHEESE FRIES	€13.50
Loaded Fries, Chilli beef, Cheddar Cheese, Jalapeño Pepper (1, 1a, 7)	

Mains

Signature Dish

24 HOUR FEATHERBLADE OF BEEF	€17.50
Buttered Garden Vegetable, Parsnip Purée, Creamy Potatoes, Red Wine Jus (7)	
BEER BATTERED FILLET OF NORTH ATLANTIC COD	€18.50
Homemade Tartar Sauce, Mushy Peas, Side Salad, Fries (1, 1a, 4, 7, 9)	
8oz IRISH BEEF BURGER	€17.45
Brioche Bun, House Dressing, Tomato, Lettuce, Melted Cheddar, Crispy Bacon, Side Salad, Fries (1, 1a, 3, 7)	
10oz MARINATED PORK LOIN CHOP	€16.10
Bean & Chorizo Cassoulet, Creamy Mashed Potato (6, 7, 10, 12)	
GOAN-STYLE CHICKEN CURRY	€15.95
Basmati Rice, Poppadom, Naan Bread, Raita, Freshly Chopped Coriander (1, 1a, 2, 3, 5, 7, 8)	
ROAST, STUFFED TURKEY & HAM	€17.10
Market Fresh Vegetables, Creamy Mashed Potatoes (1, 1a, 7)	
CHICKEN ANNA	€16.95
White Wine, Roasted Garlic & Dijon Mustard Sauce, Mozzarella & Parmesan Croquettes (1, 1a, 7, 10)	
MOROCCAN VEGETABLE TAGINE	€15.50
Grilled Tofu, Crispy Dried Onions, Cous Cous (1, 1a, 7, 8, 9, 10)	

Sides

SIDE SALAD	€3.50
FRIES	€4.00
ONION RINGS (1)	€3.50
CHEESY GARLIC BREAD (1, 3, 7)	€4.00

Pizza

SAY "CHEESE"	€17.50
Red Leicester, Cheddar, Mozzarella, Emmental, Tomato Sauce (1, 7, 8)	
MEAT FEAST	€18.00
Pepperoni, Chorizo, Bacon, Beef, Tomato Sauce, Mozzarella (1, 7, 8)	
BACK LANE BBQ CHICKEN	€18.00
Chicken, Bacon, Mushrooms, Onion, BBQ Sauce, Mozzarella (1, 7, 8)	

Desserts

GRENOBLE TART	€7.50
Roasted Almonds & Walnuts, Caramel Sauce (1, 1a, 5, 8)	
RIZ AU LAIT	€8.50
Rice Pudding, Vanilla, Caramel, Sweet Pastry Case (1, 1a, 7)	
WHITE CHOCOLATE & COCONUT CHEESECAKE	€7.50
Digestive Biscuits Base, Creamy White Chocolate, Coconut (1, 1a, 7)	
BLACK FOREST DREAM	€7.40
Layered Chocolate Sponge, Bourbon Vanilla Cream, Blackberries (1, 1a, 7)	
CREPES SPAGHETTI	€7.50
Rich Caramel Sauce, Chantilly Cream, Nuts (1, 1a, 5, 7, 8)	

½ = portions available for €10.95

Allergen Index: 1. Cereals Containing Gluten – 1a: Wheat, 1b: Oats, 1c: Barley, 1d: Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/ Sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during Meal Preparation, Cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.

Cocktails

PEACH ON THE BEACH	€12.00
Vodka, Peach Schnapps, Orange Juice, Cranberry Juice, Grenadine	
TOKYO ICED TEA	€14.50
Vodka, Gin, Bacardi, Melon Liqueur, Lemon Juice, Lemonade, Sugar Syrup	
LYNCHBURG LEMONADE	€12.00
Jack Daniels, Triple Sec, Lemon Juice, Sugar Syrup, Lemonade	
ESPRESSO MARTINI	€12.50
Vodka, Tia Maria, Espresso, Sugar Syrup	
PORNSTAR MARTINI	€13.50
Vanilla Vodka, Passosa, Passion Fruit Pureé, Orange Juice, Pineapple Juice	
PINK GIN & PROSECCO RASPBERRY FIZZ	€14.00
Pink Gin, Prosecco, Simple Syrup, Raspberries, Mint	
STRAWBERRY DAIQUIRI	€14.50
Bacardi, Strawberries, Lime Juice, Sugar Syrup	
COSMOPOLITAN	€11.50
Citrus Vodka, Triple Sec, Lime Juice, Cranberry Juice	
IRELAND'S CALL	€12.50
Jameson, Peach Schnapps, Lime Juice, Ginger Beer, Orange Juice	
MOJITO	€12.00
Bacardi, Lime Juice, Mint, Sugar Syrup, Soda Water	
SPICED MOJITO	€12.00
Captain Morgan, Lime Juice, Mint, Sugar Syrup, Lemonade	
WHITE RUSSIAN	€12.50
Vodka, Kahlúa, Cream	
BLACK RUSSIAN	€11.00
Vodka, Kahlúa	

Liqueur Coffee

BAILEY'S COFFEE	€8.20
Bailey's, Coffee, Cream	
CALYPSO COFFEE	€7.20
Tia Marie, Coffee, Cream	
HOT WHISKEY	€6.50
Whiskey, Lemon, Cloves	
IRISH COFFEE	€8.20
Whiskey, Coffee, Cream	
FRENCH COFFEE	€8.20
Hennessy, Coffee, Cream	

Red Wine

AGUA SANTA, MERLOT <i>(Chile 2022)</i>
Glass €7.80, Bottle €32.50
WHISTLING DUCK, SHIRAZ <i>(Australia, 2021)</i>
Glass €8.80, Bottle €33.50
ELSA BIANCHI, MALBEC <i>(Argentina, 2022)</i>
Glass €8.80, Bottle €34.50
COVINAS, TEMPRANILLO <i>(Spanish, 2022)</i>
Glass €7.80, Bottle €31.50

White Wine

AGUA SANTA, SAUVIGNON <i>(Chile, 2022)</i>
Glass €7.80, Bottle €31.50
VIA MARIE, PINOT GRIGIO <i>(Italy, 2022)</i>
Glass €8.80, Bottle €33.50
WHISTLING DUCK, CHARDONNAY <i>(Australia, 2022)</i>
Glass €7.80, Bottle €31.50

Celebrating...? Our Greenfinch Restaurant is the ideal location for any occasion from a family dinner to a more formal occasion.

Contact us on **063 33700** or **sales@charlevilleparkhotel.com** for more information.